

Sweet Potato Pie

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 1/2 cups	3 lb 8 oz	3 qt 1 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 1/2 tsp		1 Tbsp	
Shortening	15 oz	2 1/4 cups	1 lb 14 oz	1 qt 1/2 cup	2. Add water and mix just until dry ingredients are moistened. 3. Roll out pastry dough into rectangles (about 20" x 28") on lightly floured surface. Use 3 lb 7 oz of dough for each crust. Line bottom and sides of sheet pans (18" x 26" x 1") with dough. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Water, cold		1 1/4 cups		2 1/2 cups	
Canned mashed sweet potatoes	6 lb 13 oz	3 qt 1/2 cup (1 No. 10 can)	13 lb 10 oz	1 gal 2 1/4 qt (2 No. 10 cans)	4. For pie filling: Place mashed sweet potatoes in a mixer. If using canned cut sweet potatoes, puree or mash in mixer with paddle attachment for 4- 5 minutes on medium speed until very smooth and free from lumps.

Canned cut sweet potatoes, in light syrup, drained	6 lb 13 oz	3 qt 3 3/4 cups (1 7/8 No. 10 cans)	13 lb 10 oz	1 gal 3 3/4 qt (3 2/3 No. 10 cans)	5. Add beaten eggs, milk, margarine or butter, brown sugar, salt, flour, orange juice concentrate, cinnamon, ginger, and cloves. Mix with paddle attachment for 4-5 minutes on medium speed until smooth and well blended.
Frozen whole eggs, thawed	1 lb	1 3/4 cups 2 Tbsp	2 lb	3 3/4 cups	
OR		OR		OR	
Fresh large eggs, very well beaten (see Special Tip)		9 each		18 each	
Instant nonfat dry milk, reconstituted		1 qt		2 qt	
Margarine or butter, melted	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	
Salt		1/4 tsp		1/2 tsp	
Brown sugar, packed	14 oz	1 3/4 cups	1 lb 12 oz	3 1/2 cups	
Enriched all-purpose flour	2 1/2 oz	1/2 cup 2 Tbsp	5 oz	1 1/4 cups	
Frozen orange juice concentrate		1/4 cup		1/2 cup	
Ground cinnamon		1 Tbsp		2 Tbsp	

Ground cloves	1 tsp	2 tsp	<p>6. Pour 13 lb 15 oz (1 gal 1 qt) pie filling into each crust.</p> <p>7. Bake until a knife inserted near center comes out clean: Conventional Oven: 425° F for 15 minutes. Reduce oven temperature and bake at 375° F for 45-55 minutes.</p> <p>8. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours. Refrigerate until ready to serve. Cut each pan 5 x 10 (50 pieces per pan).</p>
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Notes
<p>Special Tip:</p> <ul style="list-style-type: none">For 50 servings, use 4 ½ oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

Serving	Yield	Volume
1 piece provides ¼ cup red/orange vegetable. For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.	<p>50 Servings: about 12 lb 1 ½ oz</p> <p>100 Servings: about 24 lb 3 oz</p>	<p>50 Servings: 1 sheet pan</p> <p>100 Servings: 2 sheet pans</p>

Nutrients Per Serving					
Calories	266	Saturated Fat	3 g	Iron	2 mg
Protein	5 g	Cholesterol	39 mg	Calcium	61 mg
Carbohydrate	37 g	Vitamin A	9471 IU	Sodium	170 mg
Total Fat	11 g	Vitamin C	5 mg	Dietary Fiber	2 g